

# ALVES DE SOUSA

## QUINTA DA GAIVOSA PORTO

### 10 YEAR OLD TAWNY

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#### Grape varieties

Tinta Roriz, Touriga Nacional,  
Tinto Cão and others

#### ABV

20.40%

#### Vinification

3 to 4 days. Fermentation stopped with the addition of Aguardente 77% V/V. Aged 10 years in French oak 225L casks.

#### History

The Alves de Sousa family has been producing wines for several generations, initially supplying fruit and wine to other port companies. When Domingos Alves de Sousa inherited his family's quintas in 1987, he began producing wine under the family name. After studying viticulture in Bordeaux and his native Portugal, acquiring additional properties and constructing a modern cellar at Quinta da Gaivosa, he released his first vintage in 1991. Since then, Domingos and his wines have gained critical acclaim. Notably, he was named "Producer of the Year" by Revista de Vinhos in 1999 and 2007; he is the only person to have won this prestigious award twice. Today, Domingos and his son, Tiago, run the estate of five quintas producing both still and fortified wines.

#### Tasting Notes

Caramel and spicy notes with some red fruits still present. Beautiful evolution, with some traditional port aging flavours but with a great finesse.